

# *Relics Café*



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**9 Princes Highway  
CANN RIVER VIC 3890**

**Ph: 03 5158 6466**

***Relics Café*** has been selling Certified Lowline Beef to the public with amazing results. This has created such an interest in our Australian Lowlines from a very wide spread of customers throughout Australia and also overseas. We sell all cuts of meat.

I take the animals to the abattoirs myself so that I know stress levels are kept to a minimum during transport and always take at least 2 steers which also minimises stress. After slaughter the next morning they are then transported Wuk Wuk Beef who are very well recognised and successful beef seller throughout Gippsland.

They 'Rock Salt Dry Age' the beef for up to 28 days. This unique technique locks in the artisan grass flavours of the meat and allows meat to age without interference, improving the tenderness to a point that no other grass fed beef can get to. The process also enables all cuts, not just the 'prime' cuts of meat, to be very tender and brings out the very best in the beef. The beef is monitored under a very controlled environment and assessed individually. The meat will then be cryovaced into what we decide will be popular for customers in Cann River and surrounds depending on the time of year i.e. campers, caravaners, general public and of course our locals.

We also use our CLB in the café for our 'Biggest, Tastiest Hamburgers in East Gippsland", Steaks, Steak Sandwiches and other meals on our large menu at Relics Café.

The response from our customers has been one of high praise on the quality and taste of our food. We have also created an interest from locals who have said they are 'now converted to Australian Lowline Beef' and have also ordered sides from us.

We have a waiting area in the cafe where customers can look at our 'wall' of photos (show photos, and 'fun on the farm' photos), read our Lowline Journals and flyers which they may also take away with them.

We are open 7 days a week from 7am until late (depending on the time of the year)

*Vicki Gilbert & Paul Farrugia*

